## THE TULALIP TRIBES QUIL CEDA CREEK CASINO Job Description

JOB TITLE: Café Attendant

**POSITION NUMBER:** TGO-226-06

<u>NOTE:</u> Sections in box are minimum requirements that all applicants must have to be considered for this job. These requirements must be stated on your application form to be considered for this position.

The Tulalip Tribes publicly announces that Indian Preference in hiring shall apply to Tulalip Tribal job opportunities.

EDUCATION:	
[ ]	High School Diploma or GED equivalent preferred.
	*If applicant does not meet this requirement, employer will allow 6 months from date of hire to meet this job requirement, as a condition of employment.
SKILLS:	
[ ]	Must be able to read tickets, forms, and recipes.
[ ]	Must be able to receive money and make change using the point of sales system. ( <b>Test required</b> )
[ ]	Must be able to practice quality and friendly guest service techniques on a continual basis.
EXPERIENCE:	
[ ]	Minimum of six (6) months experience performing prep work and expediting menu items in a fast food, deli, and/or restaurant environment.
[ ]	Minimum of six (6) months cash handling experience utilizing a cash register or POS system in a restaurant setting.
[ ]	Minimum of six (6) months experience working with the public utilizing guest service skills.
[ ]	Minimum of six (6) months experience cooking sandwich items using a flat top grill, broiling, and deep frying foods in a restaurant; two (2) years experience preparing hot menu items (hamburgers, French fries, hot sandwiches, etc.) in a fast food, deli, and/or
	restaurant environment may be considered in lieu of the grill, broiling, and deep frying.
OTHER REQUIREMENTS:	
[ ]	Must obtain Health Food Handler's Permit within 30 days of hire.
[ ]	Will be responsible for the deliverance of the highest level of guest service to guests, VIP's, and co-workers.
[ ]	Must attend mandatory guest service training.
[ ]	Must be able to work any shift to include days, swing, graveyard, weekends and / or holidays.
[ ]	Must be able to obtain a Class II certification, and be licensed, with the Tulalip Tribal Gaming Agency.
[ ]	Must have a successful employment history with Tulalip Tribes and/or other employment entities.
Physical Characteristics and/or Prerequisites:	
	Must be able to stand for prolonged periods of time.
	Tolerance to be exposed to hot grills, stoves, and ovens.
	Tolerance to be exposed to not grins, stoves, and ovens.  Tolerance to be exposed to a smoke filled environment.
	Ability to lift objects weighing up to 40 pounds occasionally.
	Manual and finger dexterity in preparing foods.
	Ability to tolerate high volume, fast paced guest interaction on a continual basis.

**Tribal Department:** Food & Beverage

**Employee Classification:** Non-exempt

**Job Summary:** Responsible for the preparation and service of all Cafe menu items, including deep frying, grilling, broiling, and steaming. Responsible for station setup, breakdown and dish room duties. Maintains the highest standards of menu item preparation to ensure excellence in the presentation of all foods served to casino guests. Maintains the highest level of guest service in accordance with established Food & Beverage SOPs.

**Employee reports To:** QCC Food & Beverage Lead or designee

## **Specific Duties Performed:**

- 1. Responsible for the preparation of Cafe menu items, including deep frying, grilling, broiling, and steaming.
- 2. Will maintain the highest level of guest service standards.
- 3. Will maintain the highest standards of quality and appearance for all food prepared and served in compliance with quality control and portion control programs.

- 4. Responsible for the cleanliness and organization of Cafe area, in compliance with all local health and federal food codes.
- 5. Responsible for inventory of all production items, food, and serving supplies necessary for station setup.
- 6. Will accurately complete production charts for amounts of items produced.
- 7. Will have station set up and ready to serve fifteen (15) minutes prior to service time for scheduled opening.
- 8. Insures proper food handling of all food products.
- 9. Utilizes all forms and controls for food products.
- 9. Will follow "Clean as You Work" Policy and Accident Prevention at all times.
- 10. Responsible for breakdown, cleaning, and proper restocking of station at the end of each shift.
- 11. Must have excellent grooming and hygiene standards
- 12. Promotes positive guest relations.
- 13. Will perform dish room duties.
- 14. Must perform any additional duties deemed necessary by Food & Beverage Management.

**Terms of Employment:** This is a Regular Full-time position requiring 40 hours per week or 2080 hours per year.

Pay Rate: \$11.20 per hour

Opening Date: August 17, 2006

**Closing Date: until filled** 

Please return your completed application and required documents to the Tulalip Casino Receptionist by the closing date and time.